

# SUNDAY

## AT THE MCWILLIAM

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### STARTER

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House made soup of the day with selection of freshly baked breads  
(Contains allergens: 1(wheat),2,3,4,5,9,14)

Golden fried button mushrooms stuffed with garlic and herb butter with seasonal leaves and garlic mayonnaise  
(Contains allergens: 1(wheat),2,3,4,5,6,14)

Oak smoked salmon with dressed leaves, pickled pearl onion, garlic croutons and lemon pepper  
(Contains allergens: 1(wheat),3,4,5,6,10,14)

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### MAIN COURSE

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Slow roasted rump of Angus beef with Yorkshire pudding and cognac flamed peppercorn sauce  
(Contains allergens: 1(wheat),2,3,4,5,14)

Golden fried breast of chicken with garlic potato and wild mushroom sauce  
(Contains allergens: 1(wheat),2,3,4,5,14)

Oven baked fillet of Hake with fresh herb crust and white wine cream sauce  
(Contains allergens: 1(wheat),2,3,4,5,14)

Fresh Penne pasta in creamy pesto sauce with garlic ciabatta  
(Contains allergens: 1(wheat),2,3,4,5,14)

ALL OUR BEEF IS IRISH ORIGIN AND BOARD BIA APPROVED

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### DESSERT

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Warm apple pie with fresh cream, egg custard and vanilla ice cream  
(Contains allergens: 1(wheat),2,3,5,7(almond)14)

Rich tiramisu with fresh cream, fruit coulis and vanilla ice cream  
(Contains allergens: 1(wheat),2,3,5,14)

Chilled strawberry cheesecake with raspberry puree and vanilla ice cream  
(Contains allergens: 1(wheat),2,3,4,5,7(almond),14)

SUNDAYS 1 - 4 PM

2 COURSE €25 OR 3 COURSE €30

#### ALLERGENS & INTOLERANCES

1. CEREALS CONTAINING GLUTEN/WHEAT 2. MILK/LOCTOSE 3. EGGS 4. CELERY 5. SOYA 6. MUSTARD 7. NUTS 8. PEANUTS  
9. SESAME 10. FISH 11. CRUSTACEANS/PRAWNS/CRAB 12. MOLLUSCS/MUSSELS 13. LUPIN 14. SULPHITES